

CONFECTIONARY SERIE

# 50% Powdered Chocolate



**CATEGORY:**

Dehydrated food

**SORT:**

Powdered Chocolate

**PRODUCT:**

Mixture of Cocoa Powder. Minimum 50% and sugar for dissolving in milk for the preparation of chocolate.

**DESCRIPTION:**

It is a mixture of alkaline powdered cocoa, cane sucrose and an excellent quality mix of vitamins, produced by certified suppliers.

**RAW MATERIAL:**

Sucrose, Alkaline powder cocoa and mix of vitamins.

**PACKAGING:**

Packed in appropriate bags, 1kg non-toxic and packed in a kraft cardboard box containing 10 units. Gross weight per box: 10.35kg.

**STORAGE:**

The product should be stored in a dry, covered, ventilated place, away from sources of heat and sunlight. Maximum stacking of eight boxes on pallets.

**PHYSICOCHEMICAL CHARACTERISTICS:**

<b>PH:</b>	6,0 a 7,0
<b>HUMIDITY:</b>	1 a 3% (MAX.)
<b>GRANULOMETRY:</b> #200 MESH(ASTM)	60,0% (MIN.)

**MICROBIOLOGICAL CHARACTERISTICS:**

<b>TOTAL COUNT</b>	5000 ufc/g % (max.)
<b>MOLDS AND YEASTS</b>	500 ufc/g % (max.)
<b>ABSENT COLIFORMS</b>	Absent/10g
<b>ABSENT E.COLI</b>	Absent/10g
<b>SALMONELLA</b>	Absent/25g
<b>ESTAPHYLOCOCCUS AUREUS</b>	Absent/0,1g

**SHELF-LIFE:**

The product has a shelf life of 12 months, under normal storage conditions.

**REGISTRY:**

Product exempted from registration with the Health Ministry, according to Annex 1 of Resolution no23 (March / 2000).

---

## NUTRITIONAL TABLE

### AMOUNT PER SERVING

Portion of 20g (2 tablespoons)

DRV (%)

<b>ENERGETIC VALUE</b>	63kcal =265 kj	3
<b>CARBOHYDRATES</b>	12,7g	4
<b>PROTEIN</b>	1,4g	2
<b>TOTAL FAT</b>	0,9g	2
<b>SATURATED FAT</b>	0,5g	2
<b>UNSATURATED FAT</b>	0,4g	1
<b>TRANS FAT</b>	0,0g	0
<b>DIETARY FIBER</b>	3,2g	13
<b>CALCIUM</b>	20mg	1
<b>SODIUM</b>	12mg	2
<b>IRON</b>	2,7mg	19

\* Daily reference values based on a 2,000kcal or 8,400kj diet.  
Your daily values may be higher or lower depending on your energy needs.